



# Happy Valentines Day!

**3 COURSE PRIX FIXE 180**  
PER GUEST

## OPTIONAL SHELLFISH OFFERINGS

**CAVIAR PARFAIT \*45**

SMOKED SALMON, POTATO CAKE, CRÈME FRAÎCHE, SIEVED EGG

**CHILLED 1/2 MAINE LOBSTER 65**

DIJONNAISE

**CHEF'S OYSTER SELECTION \*30 PER HALF DOZEN**

CHAMPAGNE MIGNONETTE

**COLOSSAL SHRIMP COCKTAIL GF 29**

GIN-SPIKED COCKTAIL SAUCE

**ICE-COLD SHELLFISH PLATTER \*210**

6 OYSTERS, WHOLE MAINE LOBSTER, 6 SHRIMP

## APPETIZERS

CHOICE OF:

**MICHAEL'S TUNA TARTARE\*** PEAR, GARLIC, MINT, PINE NUT, HABANERO SESAME OIL

**JUMBO LUMP CRAB CAKE** PINK PEPPERCORN TARTAR, OLD BAY, WINTER CITRUS

**RICOTTA GNUDI** ARRABIATA SAUCE, PECORINO ROMANO, GUANCIALE

**HAND-CUT STEAK TARTARE\*** TRADITIONAL GARNISHES, GRILLED CIABATTA

**CLASSIC CAESAR** ROMAINE HEARTS, WHITE ANCHOVY, GARLIC STREUSEL

**THE "WEDGE"** BLUE CHEESE, BACON, EGG, TOMATO, ONION, BUTTERMILK DRESSING

**MARINATED BEET SALAD** CRISPY QUINOA, FENNEL POLLEN, GREEK YOGURT

## ENTREES

CHOICE OF:

8 OZ **FILET MIGNON**

14 OZ **NEW YORK STRIP**

8 OZ **ANGUS RIB CAP**

10 OZ **SKIRT STEAK**

WAGYU SUPPLIMENTS\*

8 OZ **JAPANESE A5 STRIP LOIN \*100**

8 OZ **AUSTRALIAN EYE OF THE RIB \*55**

**MISO-BROILED SEABASS**

HONSHIMEJI MUSHROOM, BOK CHOY  
GINGER DASHI

**PHYLLO CRUSTED SOLE**

HARICOT VERTS, HORSERADISH POTATO PURÉE  
CAVIAR CREAM

**CRAB TONNARELLI**

ROASTED GARLIC, LEMON, PARMESAN  
ARUGULA PESTO

ENTREES  
ACCOMPANIED  
WITH THREE SIDES

**POTATO PUREE** CHIVES

**CLASSIC CREAMED SPINACH** CRISPY SHALLOTS

**ROASTED MUSHROOMS** GREEN ONION SHALLOTS

## OPTIONAL ACCOMPANIMENTS

**CRAB BÉARNAISE \*38**

**BLACK TRUFFLE BUTTER 10**

**HORSERADISH CRUST 8**

**GRILLED SHRIMP 25**

**SEARED DIVER SCALLOPS 25**

**SAUCE TRIO 12 OR 5 EA**

BOURBON STEAK SAUCE, BÉARNAISE, AU POIVRE

## DESSERT

CHOICE OF:

**WARM BEIGNETS** VALRHONA MILK CHOCOLATE PUDDING, CONFECTIONER'S SUGAR

**BASQUE CHEESECAKE** ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

**ADD 24K GOLD LOCAL HONEY DRIZZLE TO ANY DESSERT 10**

\*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.